

Vanilla Bean Biscotti

Makes Two Dozen



Ingredients

For the Dough

2 ¼ cups all-purpose flour, spooned and leveled
1 cup sugar
1 teaspoon baking powder
½ teaspoon kosher salt
¼ cup cold unsalted butter, cut into small chunks
3 large eggs
1 tablespoon canola or avocado oil
1 teaspoon pure vanilla extract
1 teaspoon vanilla bean paste

Egg wash (1 egg beaten with one teaspoon water)

Optional: 1 cup semi sweet chocolate chips and 1 cup white chocolate chips to dip cookies in

Steps

1. Preheat oven to 350°F. Line two baking sheets pan with parchment paper. In a large bowl, whisk the flour, sugar, baking powder and salt together.
2. Using a pastry cutter or two forks, cut in the butter chunks into the flour mixture until they are all coated with flour and are the size of peas. Set aside.
3. In a medium-sized bowl, whisk together the eggs, oil, vanilla extract and paste. Pour into the flour mixture and gently mix with a spatula. Dump the mixture out onto a floured surface. Work the dough a bit until smooth but do not over knead. If the dough is too sticky, add another tablespoon of flour.
4. Cut the dough into half and form a log onto each prepared pan. Each log should be about 8-9 inches long and about 1 ½ inches thick.
5. Bake for 25 minutes. Remove from the oven and lower the temperature to 275°F. Let the logs cool a bit before slicing them into 1-inch pieces. Place the biscotti on their sides and bake again for 30 minutes. Turn them over and bake another 20 minutes. Allow biscotti to fully cool before serving or storing in an airtight container. These last for at least a week if stored properly.